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REPORT

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COUNTRY USSR/Austria (Soviet Zone)

DATE DISTR. 16 Oct 53

SUBJECT Soviet Army Food Service

NO. OF PAGES 2

PLACE
ACQUIREDNO. OF ENCLS.
(LISTED BELOW)DATE
ACQUIRED BYSUPPLEMENT TO
REPORT NO.

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DATE OF INFO

THIS IS UNEVALUATED INFORMATION

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1. [redacted] in Konotop, USSR,
diet followed a general pattern:

- a. Breakfast: Cooked cereal, usually barley; small portion of boiled beef; sugar (20 g.); tea, no specified amount; and bread, black, 300 g.
- b. Noon meal: Borsch with cabbage, carrots, potatoes, and fried onions; second course of either macaroni, boiled barley, oats, buckwheat, or wheat; a slightly larger portion of boiled beef than at breakfast; bread, black, 300 g.; and water.
- c. Evening meal: Peas; oatmeal or mashed potatoes; sugar, 15 g.; and bread, black, 200 g.

- 2. In Austria the menu was essentially the same, except that the portions were larger and the consistency of the items was thicker. Food in the USSR and in Austria was generally quite palatable. Units on border guard duty fared considerably better than other units, since they made a practice of trading with civilians and in this manner varied their diet; beef was traded for sausage, baked rolls, and other items. Second helpings were always available to these units. Money was usually collected from all personnel, 50 schillings per month from the officers and five schillings per month from the enlisted men. With this money unit messes purchased fruit, cocoa, and milk for holidays.
- 3. In the field the responsibility for providing meals for infantry companies fell on the battalion administrative (khozvzvod) supply platoons. The supply platoon had two field kitchens in its organic equipment.

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ARMY review completed.

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Each of the kitchens had a private assigned as a cook. The kitchen consisted of a portable field stove that burned either wood or coal. This stove was mounted on a two-wheeled carriage and was towed by a ZIS-5 truck. The other equipment of a field kitchen consisted of one large kettle for borsch; one large kettle for gruel; a large pot for tea; and other implements such as knives and ladles. When in the field, cooks would ordinarily build a fire in the stove and then travel to a company messing area. Upon arrival, soldiers from the company were assigned to the kitchen to assist with the meals preparation and serving.

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4. The T/O & E of the supply platoon was as follows: one officer, three NCO's (a mess sergeant, a chemical warfare NCO, and a rations NCO), five drivers, two cooks, and one reconnaissance man. In garrison the two cooks, organic to the supply administrative platoon, operated the mess for the entire battalion. Soldiers from the companies were assigned as mess attendants and assistant cooks. When units were separated from the parent battalion, soldiers were often assigned to do the cooking for the unit, even if they had had no prior experience. The meals were simple enough so that even an untrained man was able to prepare them.

5. Officers received a different ration than the EM. [redacted] it was more generous and of better quality. Officers' meals were prepared in the EM's messes, but the officers dined separately.

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